

# HENRY

## Private Dining Room Sharing Menu

**\$1,700+ per person**

 MARKET OYSTERS

Dirty Martini Granita, Champagne Mignonette

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CHEF'S SIGNATURE STEAK TARTARE

Served Tableside

Royal Cristal Caviar, Westholme Wagyu, 22-Month Parmigiano Reggiano  
Soy Cured Egg Yolk, Black Perigord Truffle

 JUMBO LUMP CRAB CAKES

Pepperoncini Aioli, Sweet Corn Relish

HOKKAIDO SCALLOP

Kaluga Caviar, Cauliflower, Black Truffle Marmalade

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TOMAHAWK

Westholme Wagyu, Australia, M8-9+

 CHARBROILED SEAFOOD

Toothfish, Octopus, Jumbo Prawn, Hokkaido Scallop, Chipotle Bourbon Butter

BBQ PLATE

44 Farms Beef Brisket, Berkwood Farms Baby Back Ribs, Beer Can Chicken

PARKER HOUSE ROLLS

Garlic Butter, Mozzarella, Black Truffle

LOBSTER BLACK TRUFFLE MACARONI GRATIN

Four Cheeses, Herbed Breadcrumbs

CHARRED ASPARAGUS

Smoked Bone Marrow Béarnaise

WILD MUSHROOM

Pastrami Spice

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GOLDEN CHOCOLATE BOMB

Chocolate Mousse, Blondie Brownie, Peanut Praline, Honeycomb

PASSION FRUIT MOUSSE

Mango & Champagne Jelly, Almond Financier

 sustainable seafood

*Some items may be subject to seasonal changes*

*Prices are quoted in HKD and subject to 10% service charge*

# HENRY


## Private Dining Room Sharing Menu \$1,500+ per person

CHEF'S SIGNATURE STEAK TARTARE  
Served Tableside

Westholme Wagyu, 22-Month Parmigiano Reggiano  
Soy Cured Egg Yolk, Black Perigord Truffle

HOKKAIDO SCALLOP


Kaluga Caviar, Cauliflower, Black Truffle Marmalade

 JUMBO LUMP CRAB CAKES  
Pepperoncini Aioli, Sweet Corn Relish

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TOMAHAWK

Westholme Wagyu, Australia, M8-9+

 CHARBROILED SEAFOOD  
Toothfish, Octopus, Jumbo Prawn

Hokkaido Scallop, Chipotle Bourbon Butter

RACK OF LAMB

Roaring Forties, Bass Straits, AUS

CREAMED SPINACH  
Truffle Mornay

LOBSTER BLACK TRUFFLE MACARONI GRATIN  
Four Cheeses, Herbed Breadcrumbs

CHARRED ASPARAGUS  
Smoked Bone Marrow Béarnaise

WILD MUSHROOM  
Pastrami Spice

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SWEET CORN SUNDAE


Corn Cake, Corn Ice Cream, Maraschino Cherries, Caramel Popcorn

GOLDEN CHOCOLATE BOMB

Chocolate Mousse, Blondie Brownie, Peanut Praline, Honeycomb

PASSION FRUIT MOUSSE

Mango & Champagne Jelly, Almond Financier

 sustainable seafood

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*Prices are quoted in HKD and subject to 10% service charge*

# HENRY

## Private Dining Room Sharing Menu \$1300+ per person

CHEF'S SIGNATURE STEAK TARTARE  
Served Tableside

Westholme Wagyu, 22-Month Parmigiano Reggiano  
Soy Cured Egg Yolk, Black Perigord Truffle

 JUMBO LUMP CRAB CAKES  
Pepperoncini Aioli, Sweet Corn Relish

ROASTED BONE MARROW  
Peanut & Sesame Chili Crisp, Black Vinegar, Spring Onion

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TOMAHAWK  
Brandt Ranch, California, USDA Prime Holstein

 CHARBROILED SEAFOOD  
Toothfish, Octopus, Jumbo Prawn, Hokkaido Scallop, Chipotle Bourbon Butter

BBQ PLATE  
44 Farms Beef Brisket  
Berkwood Farms Baby Back Ribs, Beer Can Chicken

WILD MUSHROOM  
Pastrami Spice

BLACK TRUFFLE MACARONI GRATIN  
Four Cheeses, Herbed Breadcrumbs


CHARRED ASPARAGUS  
Smoked Bone Marrow Béarnaise

CREAMED SPINACH  
Truffle Mornay

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GOLDEN CHOCOLATE BOMB  
Chocolate Mousse, Blondie Brownie, Peanut Praline, Honeycomb

PASSION FRUIT MOUSSE  
Mango & Champagne Jelly, Almond Financier

 sustainable seafood

*Some items may be subject to seasonal changes  
Prices are quoted in HKD and subject to 10% service charge*